

Festive Afternoon Tea

Served Monday - Thursday: 12noon - 4.00pm
Friday & Saturday: 12noon - 5.00pm throughout December



Your delicious Afternoon Tea comprises of:

Pot of Tea or Coffee,
Assorted Finger Sandwiches,
Homemade Scones
with Butter, Jam & Cream,
Fruit Trifle,
Mince Pies,
Chef's selection of Cake

– all served on a traditional tea-stand.

only...

£19.95 per person!

Gift Cards at Rosspark

Gift Cards can be purchased online or at the Hotel to give as Christmas Gifts to Family and Friends. These may be used as part or full payment within Rosspark (including towards accommodation costs).



Gift Cards can be made to any requested value.

Christmas Party Nights

5 Course Dinner with Live Entertainment
(all parties to be seated by 7.30pm sharp)

£49.95 per person

STARTER

Rosspark Vegetable Broth with Crusty Roll
Melon Cocktail, Winter Berries & Crème Fraiche
Cajun Marinated Chicken, Rocket Salad, Garlic Aioli

Refreshing Seasonal Fruit Sorbet

MAIN COURSE

all served with a selection of Festive Vegetables and Potatoes

Roast Stuffed Turkey & Ham, Chipolatas & Rich Gravy
Roast Ribeye of Beef, Yorkshire Pudding
& Peppercorn Sauce
Oven Roast Salmon with Leek & Chive Cream
Stuffed Portobello Mushroom, Teriyaki Vegetables (v)

DESSERT

Homemade Plum Pudding with Brandy Sauce
Fresh Fruit Pavlova with Seasonal Coulis
Fresh Cream filled Profiteroles with Chocolate Sauce

FOLLOWED BY TEA OR COFFEE
WITH CHOCOLATES

PARTY NIGHT	ENTERTAINMENT
Saturday 9th December	Freefall
Saturday 16th December	Picture The Sound

Deposit of **£15.00** per person is required on all Party Night Bookings, the balance of the payment and pre-order (starter, main course and dessert) must be received by Friday 29th November 2023.

A naming list must also be provided which can be displayed on the table on the night of the function.

DRESS CODE IN DECEMBER IS SMART
STRICTLY NO DENIM OR TRAINERS (right of admission can be refused)

Special Accommodation Rates

When attending any Christmas Function or enjoying Christmas Dining in the Restaurant from 1st to 30th December 2023 Our special accommodation rates are:

£119

per double/twin room with full Irish breakfast for 2 persons sharing (normally £139)

£99

per single room with full Irish breakfast for 1 person (normally £119)

Please be aware that accommodation is sold strictly on a "first come basis", it is therefore advisable for any guests wishing to stay to book as early as possible and the full payment should be settled on check-in at Reception.

DRESS CODE IN DECEMBER IS SMART

STRICTLY NO DENIM OR TRAINERS (right of admission can be refused)

TERMS & CONDITIONS

All payments are strictly non-refundable and non-transferable during the month of December and may not be used as part payment for the final balance. should your numbers decrease. The Client assumes responsibility for themselves and any other member of their party and for any damage caused within the hotel property or grounds and undertakes to make good or compensate any costs incurred.

CHRISTMAS OPENING

CHRISTMAS EVE: food served 12noon - 3.00pm
CHRISTMAS DAY: CLOSED

NO GUEST IS PERMITTED TO BRING ALCOHOL ONTO THE HOTEL PREMISES.

Any guest found with alcohol will simply be asked to vacate the hotel premises.



ROSSPARK
HOTEL

20 Doagh Road, Kells, Ballymena, Co. Antrim, BT42 3LZ

Tel: 028 2589 1663 Fax: 028 2589 1477

Email: info@rosspark.com Web: www.rosspark.com



R
ROSSPARK
HOTEL

MERRY
Christmas

TWO THOUSAND AND TWENTY THREE

Christmas Lunch

Served Monday - Saturday 12noon - 2.30pm

Starter

Rosspark Vegetable Broth
Cajun Marinated Chicken, Rocket Salad & Garlic Aioli
Prawn Cocktail, dressed Leaves & Marie Rose Sauce with Freshly Baked Wheaten Bread
Wedges of Seasonal Melon, Winter Berries & Crème Fraiche (v)
Cream Soup of the Day

Main Course

All served with a Selection of Festive Vegetables & Potatoes
Roast Stuffed Turkey & Ham, Chipolatas & Rich Gravy
Buttered Breast of Chicken, wrapped in Maple Cured Bacon with Mushroom Sauce
Roast Ribeye of Beef, Yorkshire Pudding & Pepper Sauce
Oven Roast Salmon served with Leek & Chive Cream
Stuffed Portobello Mushroom with Teriyaki Vegetables (v) (vegan)

Dessert

Homemade Plum Pudding with Brandy Sauce
Fresh Fruit Pavlova with Fruit Coulis
Fresh Cream filled Profiteroles with Chocolate Sauce
White Chocolate & Raspberry Cheesecake with Fresh Cream & Fruit Coulis



Christmas Dinner

Served Monday - Saturday 7.00pm - 9.00pm

Starter

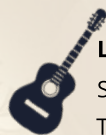
Rosspark Vegetable Broth
Cajun Marinated Chicken, Rocket Salad & Garlic Aioli
Prawn Cocktail, dressed Leaves & Marie Rose Sauce with Freshly Baked Wheaten Bread
Shredded Crispy Duck, Tossed Dressed Leaves, served with Honey & Mustard Dressing
Cream Soup of the Day

Main Course

All served with a Selection of Festive Vegetables & Potatoes
Chargrilled Sirloin with Peppercorn Sauce, Tobacco Onions & Balsamic Tomatoes (£10.00 surcharge)
Roast Stuffed Turkey & Ham, Chipolatas & Rich Gravy
Oven Roast Salmon served with Leek & Chive Cream
Buttered Breast of Chicken, wrapped in Maple Cured Bacon with Mushroom Sauce
Honey Half Roast Duck with Blueberry & Redcurrant Jus
Stuffed Portobello Mushroom with Teriyaki Vegetables (v) (vegan)

Dessert

Homemade Plum Pudding with Brandy Sauce
Fresh Fruit Pavlova with Fruit Coulis
Farmhouse Cheeses with Biscuits & Chutney
White Chocolate & Raspberry Cheesecake with Fresh Cream & Fruit Coulis



Live Entertainment in our Lobby Bar by **Ryan Price**
Saturday 9th & 16th December 2023
Times: 9:15 - 11:15pm

Christmas Sunday Lunch

Served Sunday 12noon - 3.15pm

Starter

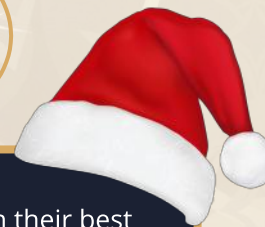
Cajun Marinated Chicken, Rocket Salad, Garlic Aioli
Cream Soup of the Day
Melon Cocktail, Winter Berries & Crème Fraiche (v)
Rosspark Vegetable Broth
Traditional Prawn Cocktail, mixed Leaf Salad & Marie Rose Sauce
Mushroom, Spinach & Slow Roast Tomato Pasta, Grated Cheddar (v)

Main Course

All served with a Selection of Festive Vegetables & Potatoes
Roast Rib Eye of Beef, Yorkshire Pudding & Peppercorn Sauce
Roast Stuffed Turkey, Chipolatas & Traditional Gravy
Honey Boneless Half Roast Duck served with Redcurrant & Blueberry Jus
Oven Baked Salmon, Slow Roast Tomato & Chive Cream
Pan Seared Chicken, Sage & Bacon Stuffing, Onion & Thyme Jus
Stuffed Portobello Mushroom, Teriyaki Vegetables (vegan)

Choice of Dessert

Served with Tea or Coffee



Children are advised to be on their best behaviour this year, as Santa is expected to be in the Hotel

on *Sunday 3rd, 10th & 17th December* during our Sunday Lunch Sittings!

Boxing Day

Served Tuesday 26th December 12noon - 7.00pm

Starter

Prawn & Asparagus Cocktail, tossed dressed Leaves with Marie Rose Sauce
Cajun Chicken Caesar Salad, dressed Baby Gems, with Caesar Dressing
Cream of Curried Parsnip Soup
Penne Pasta, Broccoli, Mushroom, Sundried Tomatoes with Garlic Cream & Cheddar (v)
Wedges of Seasonal Melon, Winter Berry Salsa & Fruit Coulis (v)
Rosspark Vegetable Broth

Main Course

All served with seasonal vegetables and potatoes

Roast Ribeye of Beef, Yorkshire Pudding & Sauce Forestière
Roast Stuffed Turkey & Ham, Chipolatas & Traditional Gravy
Pan Seared Chicken, Smoked Bacon & Herb Stuffing, with Onion & Thyme Jus
Oven Baked Salmon, Roast Red Pepper & Parsley Cream
Honey Boneless Half Roast Duck, Blueberry & Orange Jus
Buttered Leg of Lamb, Redcurrant & Mint Sauce
Warm Roast Vegetable, Tomato & Cheddar Tartlet served with Tossed Leaves & Basil Oil (v)

Choice of Dessert

Served with Tea or Coffee

